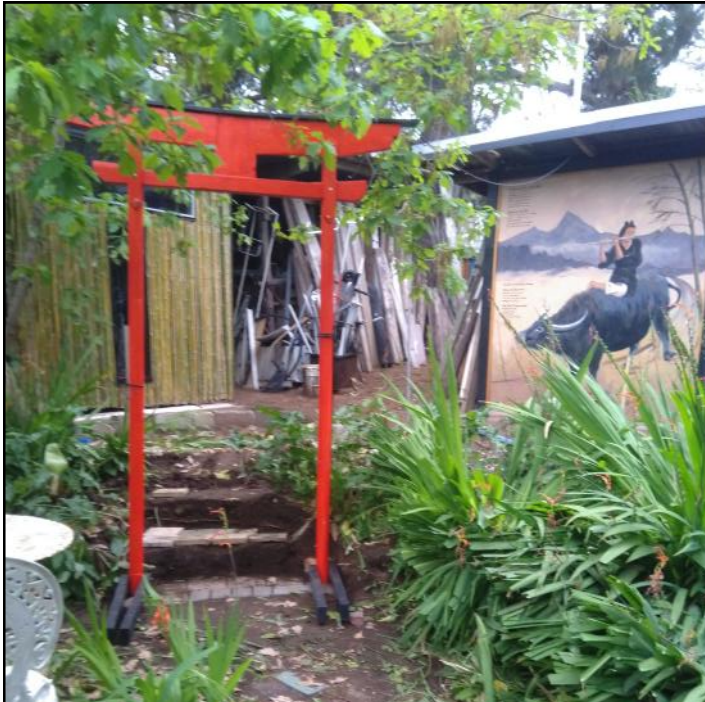


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Edition 336



Tatong Artist Mike Larkin's Zen Garden (unfinished) and Mural

GRANDSON, SPONTANEOUS KINDNESS AND CREATIVE FRENZY

Young Amani, currently undergoing cancer treatment in the RCH, is sounding and looking positive in our occasional phone or video chats. I think that like any young person he is better able to deal with the present rather than the past or future as most adults would do. He has 8, maybe less by the time of reading this, more chemo rounds to go and the recent ones are not affecting him too badly. It seems he and the treatments have adapted somewhat.

I am hoping that we will be able to visit Mani in Melbourne before Christmas and if so I will deliver one of three newly built "Mud Kitchens" to another, nearly three year old, grandson. The other two kitchens are for the nearly two year old granddaughters who live at Shepparton and Phillip Island.

Speaking of children and I was moved and grateful recently for the action of a young girl when grabbing cat bikkies from the back of a bottom shelf at Woolies. The first bag I grabbed had razor like cuts just below the top allowing the bikkies to fall through the cuts and onto the floor when my grip slipped. A woman with the 7 or 8 year old girl approached as I began kicking the biscuits to the

side. Without a word from anyone the girl dropped straight to her knees and swiftly scooped up every last biscuit back into the bag. Bending over, especially when carrying a large bag of rice, is not easy for me and I was amazed, impressed and a bit lost for words. I could only mutter "You're a good girl." Looking back and it must be generalised pandemic stress which exaggerates one's feelings at incidents as this.

And speaking of pandemics and I am in the grip of a 'virus fear inspired creative frenzy' (meaning get it done before the virus gets me) with my Zen garden, mud kitchens and the Fire Shed mural. Mud kitchens are a new form of toy for kids which is meant for outdoors, using mud to pretend cook. As a Sparkie and hoarder (one who values old stuff) I was lucky to have old hotplates, switches and even a microwave oven door for the first project. The first kitchen was completed with a plastic storage 'basin' being the only new item purchased.

Goes to show that cooking may not be a lost skill for future adults, even though it is hard for today's working couples to make the effort after 'a hard day slaving over a hot workspace.' We just have to make cooking as much fun as it is for the 2 or 3 year old child.

Mike Larkin

Walking with Cattle – a stroll through cattle literature**Hazel Wann****Final Instalment**

Farmers relied on drovers to sell their cattle on at the great trysts and they expected good prices when they saw increased numbers of drovers calling for cattle to be driven south. Held at the end of summer, trysts became like fairs, filled with entertainers, beggars, purveyors of food, bankers and buyers. The countryside surrounding the tryst town was filled with thousands of cattle awaiting negotiated sales. Cattle prices were driven not just by season but politics and warfare although after 1745 when the English and Scottish parliaments were unified, the instability decreased.

Serious road building did not take place until the 1800s so drove roads were often the only means of communication. But as roads were built some drovers took to having their cattle shod for the journey south. Roads and bridges as opposed to drove paths and fords meant tolls and the economics of this industry were very tight. A drover had to supply his own food and make his own way home. Many stayed on in East Anglia to help with the harvest, earning extra cash. They would release their dogs to find their own way home stopping at farms and inns they knew for food. These people would be paid on the next drove.

The cattle of Scotland were mainly black and were hornless. Drovers encouraged the polled breeds as horns were both a nuisance and a danger in droving. These cattle had been in Scotland since Roman times and are believed to go further back, being part of the great Celtic herds. But it was in 19th Century Scotland that breeders took the black cattle of their country and bred the Aberdeen Angus and the Galloway. Until then there had been little difference although the eastern Galloways were hairier. The Galloway is the grazing beast from the hills and uplands. They handle bad weather and indifferent grazing better than almost any other breed, prefer not to be housed in winter, and were tolerant of fatigue in the droves. The Belted Galloway is similar but more tolerant of soggy ground. There is argument about the origins of the belt but it is hard to ignore the Dutch Lakenwelder. You can see them on Google. It is not impossible that the Galloway was crossed with the Lakenwelder given the exchange of animals between 17th Century Netherlands and Britain.

Cattle were long used in haulage, their body structure being wedge shaped, all shoulder with narrow hips. But in the 1700s interest grew in breeding. Renowned English breeder, Robert Bakewell worked towards reshaping cattle to be more blocky with meat on hips and thighs. Like sheep, where breeding for meat reduced the quality of the wool, breeding for meat in cattle reduced the production of milk. Examples of this are the Hereford, and the beef Shorthorn breed.

But it was the Aberdeen Angus that conquered the cattle world. Hugh Watson (1789-1865) in Angus is, according to Philip Walling, the father of the breed. His bull, Old Jock, and cow, Old Granny (who lived 35 years and

produced 29 calves), are the founding animals. The Angus was later crossed with the Aberdeen by one William M'Combie, sacrificing the Angus milking ability to the Aberdeen's beefing qualities. M'Combie, an entrepreneurial grazier, used the Bakewell method of 'in-breeding' to achieve the qualities he desired, turning the Aberdeen Angus into "...one of the greatest, if not the greatest, breed of grazing cattle in the world, an animal with a remarkable capacity to turn the flora of whatever pasture it finds itself eating into flesh. Extraordinarily thrifty, of medium size and vigorous, Aberdeen Angus bulls imparted pre-eminent fleshing qualities to every breed they were crossed with and were exported all over the world...". An early maturing animal, climatically tolerant, gaining weight on short rations, and producing fast growing small calves.

The refinement of the red breed of cattle that dominated southern England in the 1600s began its modification in the 1740s, 2 years before Robert Bakewell began his work at Dishley. Again sacrificing the milk, Bakewell took the Hereford, once regarded as the finest draught oxen ever bred, and shifted the shape to a smaller blocky animal. By 1846 the modern Hereford characteristics had been fixed. Today there are 7 million Herefords in the world and one of the differences between them and the Aberdeen Angus is that they have remained as a pasture animal whereas the Angus has become adapted to stall feeding (inside feeding on artificial concentrates). The cows are long lived and highly fertile, ready breeders and have a slightly shorter gestation period than other breeds. Bulls are renowned for their determination and potency. They are thrifty, docile and have good beefing qualities despite scanty fare.

The story of the Shorthorn breed forked in the 18th Century when the Collings brothers in County Durham, worked to improve the breed but had to choose between beef or milk. Today the result of that is the Beef Shorthorn and the Dairy Shorthorn.

The Dairy Shorthorn was the foundation of the British dairy industry. In 1834 London's milk supply was served by 12,000 cows, almost exclusively Shorthorn. These cows were housed in dairies in London with varying degrees of animal care and cleanliness. Like any industry there were innovators who sort to improve standards, and those who cheated. William Youatt, a famous 19th vet, made a study of these dairies and took them to task, finding that the milk landing on the London breakfast table was not unadulterated. When a cow's production dropped below a gallon she was pastured out and grew fat to be sold on as meat. In this way the Shorthorn was the best dual purpose cow of the time.

Philip Walling writes that today the Dairy Shorthorn "...justifies her existence" by living longer than the Holstein, having smaller calves and requiring less rich feed. A production of 5000L in a 300 day lactation as opposed to 7000L from a Holstein yet Shorthorns are better converters of forage and can be sold for meat.



Dairying is now dominated by industrial farming with the use of the black and white breed, Holstein-Friesian. But there are still other important breeds: Jersey, Guernsey, Ayrshire and Gloucester, plus a number of European dual purpose breeds - Simmental, Gelbvieh, Maine Anjou, Brown Swiss Charolais, and Romagnola. The Jersey survived the advent of Holstein-Friesian because the island of Jersey is a self-governing British dependency, free to make its own rules. The result of a fair price for milk is that Jersey dairy farmers are not going out of business.

Some of these breeds are important sources of A2 milk (Jersey, Guernsey, Gloucester and Brown Swiss). There is much argument, both informed and uninformed about this milk. The difference between A1 and A2 boils down to a structural difference in something called beta-casein. The scientific research about the 'negative' effects of A1 milk as opposed to A2 are largely inconclusive but nevertheless A1 and A2 caseins react differently with enzymes found in our digestive system. And there is another characteristic: Whilst most breeds have differing proportions of A1 and A2 casein in their milk, the interbred breeds, like Holstein, Friesian and Ayrshire, have very low A2 whereas pure breeds have high A2, including traditional African and Asian cows, the yak and water buffalo. There you have it. You choose.

Dairying is an industry fraught with difficulties, governed by structures meant to help but fail to do so for a variety of reasons. It seems that milk prices in most Western countries are insufficient to cover costs let alone make a decent living, the result being that small dairy farmers are leaving the industry in droves. But there are innovators who have the energy and financial resources to find their way round the rules. In Australia there is one such dairy, Made by Cow (at www.madebycow.com.au) where the dairy farmer cold presses his Jersey milk in a process that rids the milk of bacteria. The NSW Government has approved this milk as safe. When you look at the website you can see the massive plant. The milk goes straight from the cow to the plastic bottles to which high isostatic pressure is applied.

In Britain the owners of Marleycote Farm in Yorkshire, run Shorthorns and Ayrshires. Their view is the best produce comes from happy cows. There is no specific dairy. The well lit and airy shed houses cows that can leave to graze if they wish. In the shed they can rest, feed, enjoy the brush scratcher (yes, mounted on an electric wheel!), and go to be milked when they feel the need. The milking machine is just one item in the shed. At <http://www.marleycote.co.uk/> you can see this shed in action. It is quite amazing.

Rosamund Young runs an organic cow herd in Worcestershire, left to her by her parents. She runs pedigree Ayrshires. Her book, *The Secret Life of Cattle* is a collection of observations made over the years. She believes that happy cattle grow faster. In looking at cattle behaviour she points out that the human approach to

other species is to judge them by human standards. "If a cow's intelligence is sufficient to make her a success as a cow, what more could be desired...and give them the means to succeed as cows".

Interestingly the science of animal behaviour is shifting to this view. If we judge other species by our standards, in fact we block our access to understanding them. We assume we think in words and animals do not have words. But as Frans de Waal, the Dutch ethologist (animal behaviour), says: "I am not sure I think in words...", and Temple Grandin, the stock handling animal scientist, has said that she thinks in pictures. So do all visual creatures think in pictures? Seems reasonable. How did the cow know we might rescue her calf from the dam? How did the goat know how to get us to save her friend entangled in electric tape? Visual ideas? And Philip Walling's Ayrshire heifer, newly calved who didn't think much of milking? After having to tie her tail because she always flicked his face, she decided to allow the milking and when Walling finished milking 2-3 gallons she would place her back leg "expertly" in the bucket. Every time till he sold her.

"One October morning when the air was colder and the grass less tender, a cow would start to amble down the mountainside. The cowherd packed his belongings and hung his bundle from the horns of the most trusted beast. One cow would take the lead and the rest would follow without trying to overtake. When the herd reached the valleys and tracks began to appear to left and right, some of the animals would wander off towards a hamlet. As the herd thinned out, the cowherd stayed with the animals that came from his own village. And so it went on until each animal returned to its home and entered its part of the dwelling...to heat up the house for winter and keep the humans company with its munching and snorting...". The Discovery of France, p.183.

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The Famine Ship.

It seems to me that, wherever I travel, there are many people claiming Irish ancestry, me included. The number might even be higher on St. Patrick's Day. It's as if the Irish have populated half the world.

The most obvious reason for the Irish to emigrate was the great famine caused by the failure of their potato crops in the 1840s. During the famine about one million died and one million emigrated. This caused Ireland's population to drop by some 25%. There are many famine burial pits. The one shown in my picture is at Skibbereen.

Emigration had already been occurring, with records showing it started in the mid-1700s. It is estimated that up to 1.5 million people emigrated between 1815 and 1845, just prior to the great famine. The main destinations were England, America, Canada and Australia.

The Irish peasant farmers were treated badly by the British Government and evicted by their (mostly absentee) landlords. So badly, in fact, that when speaking with people, the feeling and passion that came across made you think that this was a recent event.

Passage, especially to North America, was not easy. The mortality on so-called 'coffin ships' ranged from 5% to 30% - usually due to infectious diseases.

There is a very notable exception however!

In Dublin, not far from the Guinness Brewery, moored on the River Liffey at Custom House Quay, is a replica of the three masted barque, the Jeannie Johnston.

At the time of the famine, she took Irish emigrants to North America. She went to Quebec, Baltimore and New York.

She made sixteen voyages in all, taking emigrants to North America, returning with timber. The voyages averaged 47 days. In all those journeys, not one crew member or passenger was lost. At the end of the maiden voyage, there was one extra passenger - a baby boy was born on the voyage.

This successful record was attributed to the caring attitude of the captain, James Attridge, and the on board doctor, Richard Blennerhassett.

In the 1990s and 2000s, Ireland experienced the 'Celtic Tiger' period of rapid economic growth. In 2008, the GFC burst that bubble well and truly. There was suddenly no work. So what did they do? All those with get up and go, got up and went. Everyone second person we spoke with in Ireland said something like, "I know someone who's working in Australia."

Perhaps nothing has really changed. A different crisis, but the same response - no work here, so I'll go where there is work.

John Knapper.





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Gawn to Town

I'm an Aussie; what are you?

Friends with foreign accents smile and say, "I have a certificate to prove I'm Australian; where's yours?"

Well; I grew up eating Vegemite. Identifying with the voices and gum-trees and bird-calls my birth-land.

Familiar things, which differed from the overseas media - English, and increasingly American, radio and TV productions. They all spoke funny.

My mother told me of great-grandparents from Devon, and from Wales, and of her German grandfather. My father's side had something to do with Scotland, and great-great-grandmother Sarah Davenport had written an account of coming to Australia. I typed up my own copy in my teens. Years later a historian found the original and published it; the resulting get-together of descendants was an introduction to genealogy.

Last year I finally had the DNA test I'd been thinking about for two decades. Then, with a good offer from Ancestry, I did what I had sworn I'd never do, and dived into the genealogy pool. Nearly drowned there.

What does it mean to be "Australian"? I have Anglo-European genes, which had a good shake-up once forbears got to Australia. Those who married before leaving tended to marry someone down the road. Once they arrived in Oz, Scots married Irish, Irish married Yorkshire, Welsh married German.



My mother was born in Talbot district, as were both her parents, and one grandmother. All that travelling round the world, from Berkshire and Devon, Wales and Germany, and it's back to marriage within the district. The gene pool settles again, amidst land dug up by miners from Devon and Wales and Germany. (The Berkshire forbear was a storekeeper; he was the wealthy one.)

Thanks to Ancestry.com I finally learnt of g-g-grandfather Joseph Stevenson from Scotland, who married Ruth from Ireland, and made good. A Melbourne alley is named for him, and they are celebrated in a museum in Kangaroo Ground. Distant cousins make pilgrimages from New Zealand to visit his grave, and I'd never heard of him. Maybe my grandfather Charles was sick of hearing about his successful grandfather. Maybe I ought identify with Joseph... roughly 1/16th of my genes.

Joseph and Ruth worked hard cutting down trees. They cut down quite a lot of trees. I could berate them for this environmental vandalism; and they might reply, 'You are well fed, and educated, what are you complaining about? We did this for our children'.

I am an Aussie; I speak Strine. But when my grand-parents were children, their own grand-parents were foreigners to this land. At the time of Australian Federation, most of the old people spoke in accents from all over the world. The penny drops as to why, in Norman Lindsay's novels, the old people tend to have an Irish accent. What a different world that was!

It is not so long since many Australians referred to England as 'home'. In the 1970s this was glowered upon as forelock-tugging cultural cringe. As the generations mounted up, Australia finally took pride in itself, and personal memories of those who came from the "Old Land" sunk into the mists of time.

A near relation decided to be Aboriginal, so successfully as to land a job with Melbourne Uni, in the guise of a proud Yorta Yorta. What is identity: custom, genes, accent, or the application of hair-dye? More comfort might lie in pretending to be one of the oppressed, than acknowledging forbears who helped disenfranchise the indigenous people; who cut down the trees, dug up the land, and had an awful lot of babies. And spoke funny.

My forbears were boat-people, economic refugees. Their grand-children still spoke funny, for even by the time of early recordings, the accent is alien. Australians in a hundred years time will probably roll about laughing at the sounds we make. But will they still be eating Vegemite?

So I puzzle as to what I am. A white-skinned mutant African; a retired farmer; a payer of Australian taxes, so I must be Australian, and really must get onto my tax.

I fear at base I am "human", a planet-wrecker, and, worst of all, of the same species as Donald Trump.

So I'd rather settle for Aussie. Pass the Vegemite please.

- Andrea Stevenson

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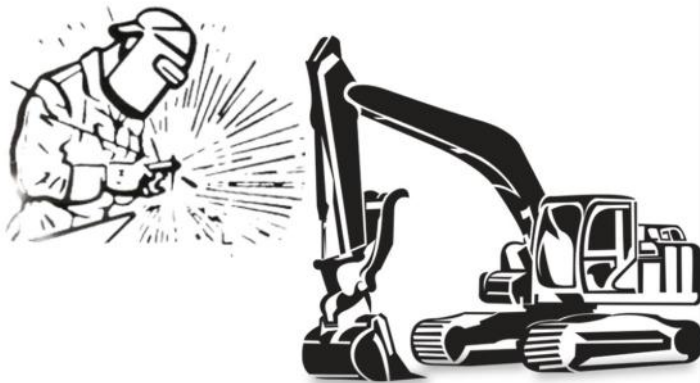
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With restrictions easing and the weather warming up it's time to think about picnics.

Food that transports easily. Easy to serve and eat. And is nutritious !!

A big winner in my family has always been terrines. They benefit from being made the before or even two days prior eating. Are simple to slice and serve, easier than a barbecue and can really be made with any pork, poultry or game meats, add herbs and seasoning, crack an egg and then cook in a Bain Marie (water bath) for an hour or until a meat thermometer, placed in the centre of the terrine, reaches 65-70 degrees. Couldn't be more simple!!

Here's a basic recipe that can be changed to what you have available.

Heat oven to 170 degrees fan forced or 180 degrees without fan.

5-6 slices of thinly sliced prosciutto or Serrano ham (Aldi packs are perfect)

This is used to line the mould

300g each of pork belly and pork shoulder minced coarsely including any fat

(Or you can use 600g course pork mince – ask your butcher)

250g speck or fatty bacon chopped

250g chicken tenderloins or pork fillet cut into 2cm pieces or you can use duck breasts

1 large free range egg

Half teaspoon salt

Quarter teaspoon freshly ground black peppers

6-8 juniper berries crushed with the back of a knife then chopped

4 sprigs fresh thyme, leaves picked stem removed

Good slurp (approx 100 ml) white wine or dry sherry or port – heated to burn off alcohol

3-4 fresh bay leaves if you have a tree.

Mix all ingredients, except prosciutto/Serrano ham and bay leaves, really well with disposable food gloves or well washed hands, squeezing as you go to make sure all ingredients are well mixed. Line terrine mould or loaf tin with prosciutto or Serrano ham over lapping slightly so bottom of mould and sides are lining the tin. Push terrine mix firmly into mould and tap on a bench to make sure there are no air holes and the mix is firm. Fold over any over lapping pieces of prosciutto or ham if there are any. Place fresh bay leaves on top of mixture. Cover with a sheet of baking paper to fit the mould then cover tightly in foil or terrine lid if you have one.

Place in a backing/roasting dish and fill dish with boiling water until it comes at least half way up the side of the terrine mould. Carefully place in preheated oven and cook for approximately one hour.

A meat thermometer should reach 65-70 degrees when placed into the centre of the terrine. Remove from oven and remove mould from the water bath. Cool, cover the mould then refrigerate for at least 12 hours. Flavours develop if left for one or two days. Remove from mould and wipe away any excess factor jelly. The jelly is delicious served along side or indeed frozen and added to a gravy or sauce with roast chicken or pork.

Slice and serve with picked cucumbers or cornichons, or a homemade chutney and good sour dough bread.

My apologies for no photo, we ate the lot before I remembered to take a photo but here is the ideal mould to use.

Perfect alongside the terrine or indeed on its own is my version of eggplant and ricotta parmigiana. Can be served hot from the oven, warm or at room temperature.

2 large fresh and firm eggplants sliced into 2cm slices. 500g fresh ricotta, Aldi are now selling 500g baskets of very good fresh ricotta. 1 bottle (500ml) of tomato passata or homemade fresh tomato sauce. 1 bunch baby spinach, well washed or prepackaged baby spinach leaves. Olive oil, salt, pepper and a few basil leaves if you have some already in the garden. Grated or flaked fresh Parmesan to your taste – I use about 50g

Brush eggplants with olive oil or use olive oil spray, sparingly. Pan fry or bake eggplant until just softened and coloured. (It will cook more in the oven later).

Wilt spinach in a little olive oil infused with a chopped garlic clove until just softened do not fully cook.

Spread spinach into an oven proof dish. Lay half the eggplant slices on top. Crumble the fresh ricotta over the eggplant and spoon a little seasoned to your liking tomato mix on top. Lay the remaining eggplant on top. Finish with the remainder of the tomato mix and sprinkle over the basil leaves (if using) and the Parmesan cheese. Bake in a preheated 180 degree oven for approx 30 minutes – dish should be bubbling and Parmesan well melted.

[Photos next page](#)



Mould for Carole's Terrine



Carole's Eggplant and Ricotta Parmigiana

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About Bell's Peak

High above Tatong is a fine viewing point known as "Bell's Peak".

This local label does not appear on maps or sign-posts. Before alternate names from visitors take hold, it would be good to note down known details of the history of the name.

What the locals of 200 years ago called it we are unlikely to ever know.

The timber tramway once ran along the Eastern contour, but so little remains now, that it is tricky to spot the point where the path up to Bell's Peak crosses it.

Greg Kirk advises that George Bell had a sawmill in the Fern Hills area from 1930 until 1952.

Faye Crowe also knew of the Bell family as sawmillers in the area, and that there was a mill owned by Bells located at the Jones Road Campsite area.

Any further knowledge of the Peak or the Bells would be greatly appreciated. If you have any information of the names, or the history, please get in touch.

And the same for any other local landmarks!

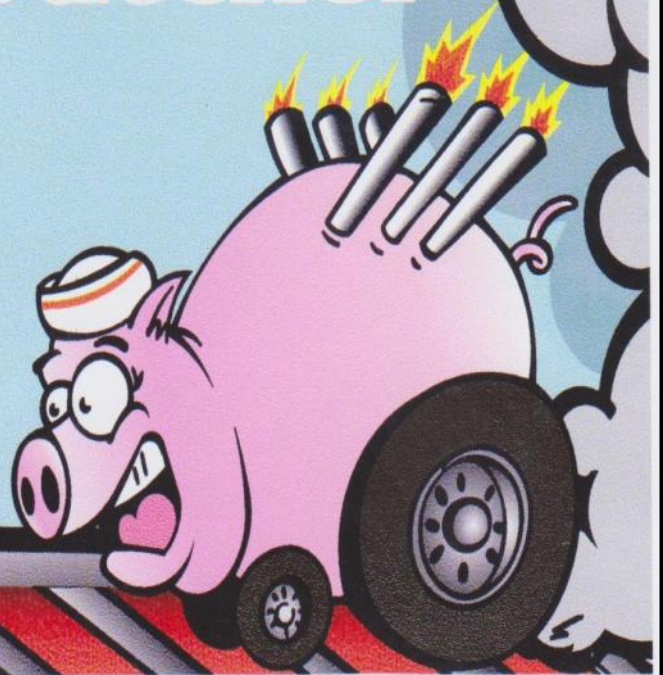
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THE GIRL'S SHED

Tatong Memorial Hall
ALL WELCOME

Board restored to former glory

Tatong's historic school may be dormant, but an honour board which proudly hung on its walls will live on, following the successful completion of a restoration project.

Celebrating the tremendous efforts of 12 young men who departed to serve King and Country in World War I, the honour board has been repaired in Melbourne under the direction of the Tatong Heritage Group.

The project — which enjoyed funding via the *Saluting Their Service* program — resulted in the rejuvenation of the board.

Importantly, the unique character and historic feel of the memorial has been retained.

Group spokesperson Elaine Brogan said she was ecstatic with the result.

Peeling off the bubble wrap last Wednesday, Ms Brogan said the board was likely to "hold on" for another hundred years.

"When we took it down to the man who restored it, he said it would probably only have lasted another year or so," she said.

"There was a great split in the

BOARD MEMBERS

The names of the men featured on the board are:

C Wilson, JW Bliham, TJ Daly, AG Wallace, RT Evans, C Hammond, V Worrall, JP Sullivan, R Daly, JH Sullivan, J Bickerton and H Bickerton.

glass down the centre... all the images were faded and some were moth-eaten."

The board itself, too, was a little worse for wear.

As part of the intensive works, each of the 10 original photographs were removed, scanned onto a computer and then transferred to a disc.

Photo editing software was then used to soften the effect of the damage, with the originals retained for safe keeping.

Ms Brogan said the group was thrilled to find that on the back of some of the photos were notes written by loving family members.

"Fresh copies have been put

"When we took it down to the man who restored it, he said it would probably only have lasted another year or so."

Elaine Brogan

into the board, the originals will be kept in storage," she said.

With a re-dedication ceremony scheduled for Remembrance Day, Ms Brogan said the group was keen to hear from any descendants of the 10 men pictured, along with the two Bickerton boys who were remembered by name only.

"We would encourage anyone who might anything about these men to get in touch with us," Ms Brogan said.

Following the ceremony, the board will be hung in the Tatong Community Hall.



Not forgotten: Elaine Brogan with the restored honour board.

As part of the fifty years celebrations of the Tatong Community Hall, I would like to reminisce of an event that took place in this local hall. The rededication ceremony of the Tatong Primary School Honour Board "The Great War 1914-1918". The board that hung in the school for decades was in a very sad state of disrepair and after successful grant application the board was restored and a special rededication ceremony took place on 11th November 2006. The school children from Swanpool primary also attended and supported the local community in this moving ceremony. The hall was full of local people wanting to pay their respects.

Elaine Brogan

Memorial Notice

In memory of the late John Brogan 24/11/2008
I think of him as one at rest and for him I should not weep

He has no pain and no troubled thoughts
For he is just asleep

Our life goes on without him now as time forever will.

Forever Loved and so very sadly missed
Elaine Matt Jackie Kathy and their partners and
Evie and Beth

Bouquets

Congratulations to the Tattler team, both past and present for the wonderful effort in keeping the locals both present and to the past residents informed with local stories and planned activities. It is always very welcomed in my home. Thirty years of a voice in the valley. Well done team and I look forward to receiving future editions of this delightful local news paper.

Fond regards

Elaine Brogan OAM

Ex resident Brogan's Run Fern Hills.

**The
Annual General Meeting of the
Tatong Community Great Big Garage Sale
Will be held on
Wednesday 11th November 2020 at 6.30pm
At the Tatong Tavern.
All welcome**

White Gate



Dates

White Gate Dinner @ The Tatong Tavern is next held Wednesday November 4th. As often happens in November, that is the day after some horsies have a bit of a jolly in front of people wearing extraordinary costumes. This year it might be stunning combinations of hats and masks - colour coordinated. Some of the horses get to wear masks too, but not over their noses. Maybe that's what was needed, in that horse-flu outbreak 13 years ago.

Come to the Tavern with your tale of just why your horse didn't make it over the finishing line first; bad dreams, perhaps, or a cockroach in its breakfast. The best excuse will get a round of applause, and Scotty's cooking will cheer you up. Of course, if you won, that's easy - all drinks are on you. Mine's a red.

White Gate Fire Brigade Roster:

Andrew Marriott	25 Oct	Angus McMillan	22 Nov
Terry Trounson	1 Nov	Hamish McMillan	6 Dec
Les MacLean	8 Nov	Laurie Defazio	13 Dec
James Parton	15 Nov	Alan Stafford	20 Dec

- Andrea Stevenson, 0429 439 336

CFA SHED MURAL PROGRESS

As at the mid-point in October and with help from firemen Bob Mazurak and Joe Hakkennes the undercoat was applied and now I have completed the grid used as a drawing guide. The centrepiece is outlined as well as part of two fire trucks. I work according to the conditions, those mainly being the sun as it is already too hot to work for long in direct sunlight. Fortunately the wall is shaded after 2:30pm as well as getting a scattered shade in the mornings from a nearby red gum tree. A fly net is essential at the moment due to the flies proliferating in nearby paddocks, full of yummy cow dung. The other main condition is my energy level and it ain't what it used to be! There is no particular deadline but I will keep at it as situations permit and so that I don't have the Pope hassling me about how it is going to take to finish. (Remember the ad?)

Members of the brigade are willing to wield brushes and that involvement will happen once I have enough areas for them to paint.

Mike Larkin

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From the Benalla Standard, 20th July 1920, via Trove. "Henderson's Corner" may have been the bend South of the ex-Mokoan-inlet; the old Kelfeera Parish Map shows a block on that corner in the name of J. Henderson.

Tenders

S HIRE OF BENALLA
TENDERS required by 11 a.m. on Monday, 26th July, 1920, for the following works, viz,

Devenish Riding.

Fencing new Saleyards, Devenish township

Tatong Riding.

9 chains Re-forming, Boxing and Shingle, Henderson's corner, Tatong road
23,775 lineal feet Forming, Clearing, Grading, and Metalling, and Reinforced Concrete Culverts, Stone Crossings, Fencing, etc., Molyullah-Tatong road. (Developmental Roads Act)

Warrenbayne Riding.

Construction of Culvert, Boundary road, near Hopkins', Warrenbayne.

Plans and specifications may be seen at Council Chambers, Benalla. Five per cent. cash deposit must accompany each tender,

By order,

JAS. KNOX,
Shire Secretary.

Council Chambers, Benalla, July 19, 1920.

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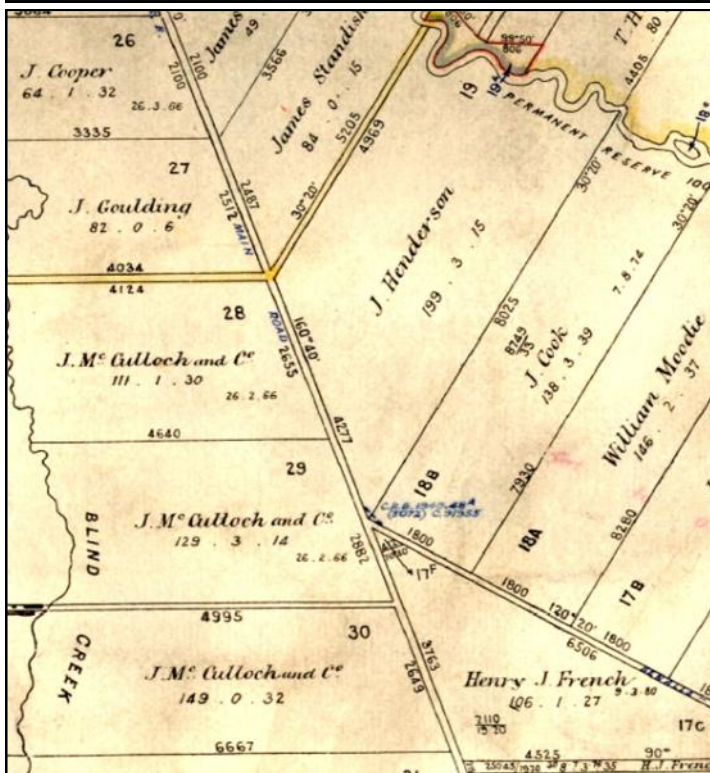
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LANDMARK



Garden Daze

The best time to plant a tree is 20 years ago - the next best time is now



Warm Sunny days mixed with rain - great weather for growing.

Mulch - is an important ingredient for successful gardening in our climate. Four of the most popular varieties of mulch are Lucerne hay, pea straw, oats straw and sugar cane.

Lucerne - is one of the most popular, it is high in nitrogen and breaks down well with the bonus of being weed free. However it is the most expensive.



Pea straw - is also high in nitrogen - it mats together so is harder for the birds to spread about. Pea seedlings often do germinate, however these can be easily pulled up and added to the mulch. Pea Straw because of its "matting" nature can be more difficult to

distribute evenly. Cost wise it is relatively cheap.

Oats Straw - holds together well but do have the downside of oat seedlings which grow in large clumps, are difficult to remove and can become entrenched in the garden. Probably the cheapest.

Sugarcane - half-shredded and very dense so has good moisture retention and weed suppression. Out of all the straw mulches, it probably lasts the longest. When it comes to price - about "middle of the road."

Home Made - We find that "bottom of the mulch heap" - that has maybe had a couple of years to decompose - is a great "all rounder" and when put through a sieve, is just fine for the vegetable garden and is the cheapest of the lot.

Composted Mulch - On a recent Gardening Australia Program, the owners of the garden being shown used a small petrol driven mulcher, to mulch all the prunings from the garden.



These were then mixed with pelleted fertilizer and left to compost. The resulting weed free compost was added on top of the garden beds. The owner claimed

that this fertilized the garden beds and her garden was weed free. Sounds like a gardeners dream.

And the last word on mulches (well this time anyway)

If you are not able to get the exact mulch that you want, any mulch is better than none.

Spring refresh for the Garden

Plant: capsicums, chili, cucumbers, squash, tomatoes, sweet corn, eggplant, lettuce, zucchini and rocket.

Herbs: basil (both sweet and purple), parsley, sage, lemongrass, oregano, and marjoram. Mint is a great herb for adding to food and drinks, plant in a pot to keep it contained.

Some colour in the garden not only looks good, it also attracts beneficial insects. Nasturtium, dianthus, gerbera, verbena, snapdragons, petunias, marigolds, phlox and celosia.

Plan for the heat by making a couple of shade cloth tents. They don't have to be elaborate, just a simple, moveable structure that you can put over the top of some of the sun sensitive vegies.

Plant green manure, try cow pea, mung bean, soy bean and millet. Dig in when around one foot high - next season's hungry plants will love it.

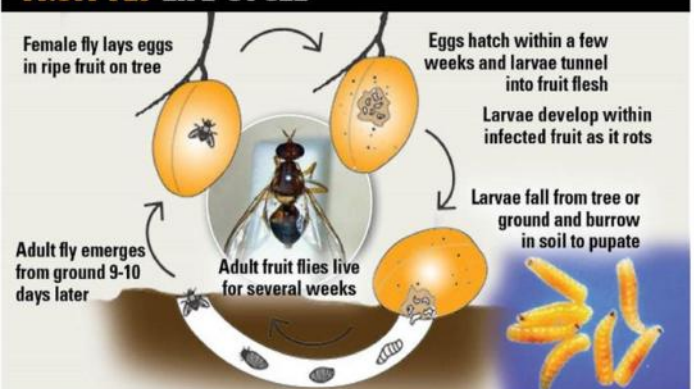
Top up your mulch on all your garden beds to protect and enrich the soil.



Check for shoots growing up from below the graft on fruit trees and cut them off to prevent the rootstock from taking over.

When garlic leaves start to turn yellow and the stalks softening, it's time to start harvesting.

FRUIT FLY LIFE CYCLE



Don't let all your good work at growing your garden and orchard go to waste - it's time to set Fruit Fly Traps, get the chooks scratching under fruit trees and get the fruit fly exclusion nets ready.

Happy Gardening

Kathy Z



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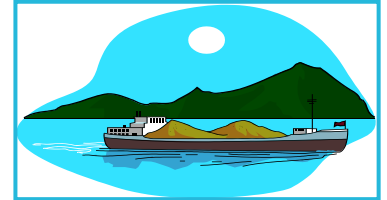
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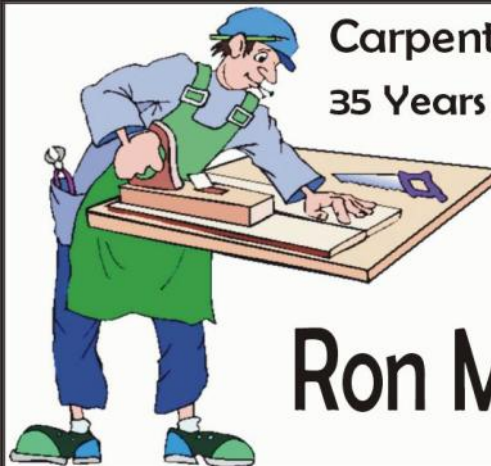


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What's happening at Molly Rose?

So the hamstring is getting better. I can actually lift my leg high enough to step over the electric netting, but it's still painful just sitting. While the left shoulder, nerve pain and the rest hasn't got any better, so some more tests, just in case there is something else going on.

Fourteen of the chicky eggs in the 'bator hatched (barnevelders, araucanas & olive egggers). I wonder how many will be boys. We were also given 6 duck eggs of unknown origin, three have hatched, it will be interesting to see what they are. Each one is different, so I'm guessing I've landed three different breeds!

Currently in the incubator are English Cuckoo Marans, Cream Legbars, Welsh Harlequin ducks and Muscovy ducks. With two broody ducks sitting on two clutches of eggs. And we have a total of twelve goslings.

And that brings me to the story of Wonky. After Gwynevere Goose left the nest with all her little honkers I checked the nest and found one lone egg with a small hole and little bitty beak sticking out. The egg was cold, but the little honker inside peeped to let me know he was still alive.

I brought the egg back to the house and popped it in the incubator where the chickens were starting to hatch. I figured that once he hatched I'd risk life and limb and put him back under mum. It was a great plan, but...

Wonky took a long, long time to hatch. I assisted a little by keeping the membrane moist and gently cracking the egg around the hole he'd made. He did the rest, but by the time he'd hatched there was no way I was going to be able to put him under mum two days later.

If I hadn't found the egg when I did, Wonky would have died in the shell. The only reason he is alive now is because he had that extra time in the incubator.

When he did finally emerge from his egg I could see immediately that he was not quite right, which was the reason he was taking so long to hatch. He was dragging his right leg behind him and at first I thought he had a club foot. Also when he fluffed out he was noticeably bald – I am constantly reminded of a vulture.

Wonky hatched with a small feather cap on his head and a very naked neck. He's also nowhere near as fluffy as his siblings. I waited 24 hours to see if we would need to splint his leg and foot. But by then he was standing and wobbling around in the brooder box with the two chickies that had already hatched.

We started letting the big honkers and little honkers out of their pen to free range within a few days. It's amazing how far they walk. So we started giving Wonky time to run around in our carpet-free kitchen, dining, living area several times a day and I would take him outside so he could wander around while I was gardening.

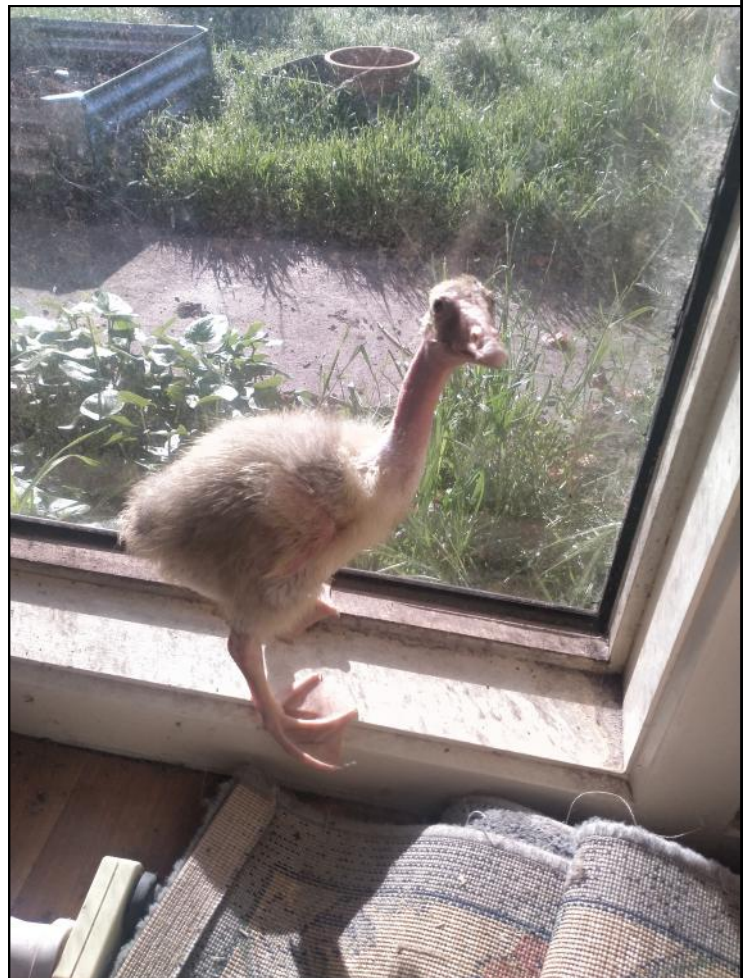
Fifteen chicklings and three ducklings later we moved Wonky and the ducklings into their own brooder box. Even so, we noticed a few days ago that he was struggling and no longer able to run. That's when we resurrected the rabbit run, putting Wonky and the three ducklings out in that while the chicklings are in a smaller contained box, otherwise they'd squeeze through the rabbit run bars.

After four days Wonky has greatly improved running around flapping his little t-rex wings flapping frantically, peeping excitedly with his webbed feet going slap, slap, slapping. And in the last couple of days we've noticed that he is beginning to grow a soft white down on his neck, so I guess he is not going to continue being some kind of weird vulture.

We are not planning on keeping any of the little honkers, they will either be for sale or end up on the dinner table. Wonky, however, will be allowed to remain as we always have space for the not quite rights at Molly Rose Heritage Harvest.

Write you again next month!

Carla



Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
2010	39	153.7	86.4	65.2	67.5	82.8	67.5	162.1	116.8	123.7	109.2	150.8	1224.7
2011	107	177.3	65.0	36.1	62.9	47.1	84.5	81.0	67.3	32.0	88.3	46.3	894.7
2012	82.5	94.0	184.9	18.1	35	57.6	115.8	92.1	35.5	34	28	30.1	773.6
2013	1.8	52.4	85.5	8.4	43.0	60.1	112.1	141.1	61.2	27.5	26.2	65.3	684.6
2014	33.9	16.4	86.4	89.6	82.8	146.5	98.8	9.8	68.5	20.4	58.5	64.2	775.8
2015	44.7	29.1	5.7	87.4	70	33.7	97.3	69.4	25.7	13.7	55.5	81.7	613.9
2016	69.7	11.9	36.9	38.5	117.2	110.5	142.8	108.4	172.1	91.4	50.1	101.3	1050.8
2017	67.6	36.2	49.1	61.7	52.5	6.5	92.1	112.4	23.9	100.1	29.3	118.9	760.3
2018	34.3	6.4	24.9	13.7	49.8	67.2	52.8	81.2	25.1	22.3	75	73.1	525.8
2019	27.7	13.2	23.8	22.7	105	72.9	83.7	49.4	51.3	34.9	37.9	40.8	563.3
2020	63.6	35.6	88.4	207.2	53	77	43.5	66.8	49.4				684.5

WEATHER IN THE TATONG TOWNSHIP

Excellent rainfall for the period from the start of October to the 15th of the month with a tally of 65.5mm. The total for all of September was 49.4mm. The growth in our garden is prolific evidence of the depth of moisture after many months of reasonable rain. We have already reached our average rainfall of about 700mm for the year. I have found the spring garden to be most inspiring this time around maybe because I was not sure that I would still be around to enjoy it after the initial exaggerated fears about the pandemic.

Mike Larkin

School Holiday Visit



During the recent school holidays Maison and Oscar Ring spent time with their grandparents, Jan and Terry Ring from Upper Ryan's Creek, exploring in Molyullah. The weather was really cold but it didn't stop Oscar (right) from having a very chilly dip. (Photo taken just prior to taking the plunge!)

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Single Issue: \$32.00

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Eleven Issues: \$320.00

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Format for Tattler Submissions

The Tatong Tattler is set up in Microsoft Publisher.

Text can be submitted in the body of an email; or in file formats such as .doc, .docx, .rtf, or .txt.

Photos (as jpgs) can be attached, to be laid out by editor.

If your layout is important, submitting your work in MS Publisher is ideal. (*The Editor may need to adjust your layout.*) If laid out in a **Word** document, the text & photos will need to be copied into Publisher; however the Editor will have an idea of your preferred layout.

The content of a PDF file can be difficult to extract.

If you require help, contact one of the Tattler committee.

DEADLINE

The Tattler Deadline is end of the **20th of the month.**

Submit via e-mail to tatongtattler@yahoo.com.au

or post to: Darcy Hogan,
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*A donation of \$1 per issue, or \$10 per year,
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Donations can be:

- ▲ Given to Committee Members
- ▲ Left in the Locked Box by the Tavern
- ▲ or EFT'd to GMCU, BSB 803 078, A/C 135720, Tatong Tattler.